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Communicable Diseases—Placarding. (Ord. Aug. 22, 1916.)

SECTION 1. That section 78 of an ordinance entitled "The sanitary and plumbing code of the board of health of the city of Orange," adopted December 1, 1900, be, and the same is hereby, amended so as to read as follows:

SEC. 78. That the occupant of any dwelling house, store, shop, or other building, or of any room or rooms in any dwelling house, store, shop, or other building in the city of Orange, in which said dwelling house, store, or other building, or room or rooms there shall be any person or persons sick or infected with smallpox (including varioloid), diphtheria, scarlet fever, yellow fever, measles, infantile paralysis, epidemic cerebrospinal meningitis, or any other contagious or infectious disease that may be hereafter publicly declared by the health department of the city of Orange to be dangerous to the public health, shall put up and maintain in a conspicuous place on the front of said dwelling house, store, shop, or other building, so that the same can be readily seen and distinguished, a card or sign, on which the name of the disease shall be printed in plain letters not less than 2 inches in height, and shall keep the same so put up during all the time any person or persons so sick shall remain in said dwelling, store, shop, or other building, the same not to be removed except by order of the health officer; and no person or persons shall deface, injure or partially or entirely obscure or hide or cover or remove the same.

Any person or persons or corporation failing to comply with, violating, or offending against any of the provisions of this section shall forfeit and pay a penalty of \$50.

PUEBLO, COLO.**Foodstuffs—Manufacture, Care, and Sale—Sanitary Regulation of Establishments and Vehicles. (Ord. 971, June 12, 1916.)**

SECTION 1. All animal, vegetable, or mineral materials, whether liquid, solid, or semisolid, that may be used for human consumption shall be considered as foodstuffs and included in the provisions of this ordinance.

SEC. 2. All buildings, rooms, storerooms, refrigerators, or other places where foodstuffs are prepared, held, sold, or offered for sale as a business, and all vehicles used in the transportation of food to and from such places shall at all times be maintained in a clean and sanitary condition. All windows, doors, or other openings in such places shall be screened with fly screen and maintained in good repair, and all floors, tables, benches, shelves, utensils and racks, machines, or other articles used in such places shall be maintained in a clean and sanitary condition and free from objectionable odors. A liberal supply of water for cleansing purposes shall be provided and convenient toilet arrangements maintained for the workers in such places. No common roller towels except sanitary paper roll and no common drinking cup shall be maintained in such places. All toilet rooms in such places shall be entirely inclosed by solid walls provided with close-fitting doors, shall be well lighted and ventilated and clean and free from odors at all times, and shall have direct connection with the outside building for the purpose of ventilation. Cuspidors shall be provided, and spitting is hereby prohibited in such places except in such receptacles.

SEC. 3. Live animals or fowls shall not be kept in the same building where foodstuffs are handled or stored except in accordance with the rules and regulations of the health department.

SEC. 4. All utensils, machines, racks, molds, trucks, tables, blocks, dishes, towels, napkins, table covers, aprons, jackets, and all other equipment or articles in use in the preparation, storage, serving, or distribution of foodstuffs

in such places shall be maintained in a clean and sanitary manner and shall be so frequently sterilized as to insure their cleanliness and sanitary condition. All foodstuffs that are liable to be contaminated by flies, insects, dust, and human handlings or by other means within such places shall be protected from all danger of such contamination in a manner and by such means as shall be directed by the rules and regulations of the health department. All persons engaged in the preparation, storage, or sale of foodstuffs in such places shall be free from infectious, communicable, or offensive diseases, and it shall be the duty of the persons in charge of any such place to notify the health department when such diseases exist. No person shall be employed in such places or engaged in such work who is in an unclean or filthy condition of person or clothing.

SEC. 5. No foodstuffs shall be prepared, sold, offered for sale, or stored in such places that are unwholesome, putrid, decomposing, or that in any way so contaminated as to be unsafe for human consumption, nor shall any foodstuffs be misbranded or adulterated in such a manner as to deceive the purchaser. All putrid or contaminated foodstuffs in such places, or foodstuffs dangerous to public health, or foodstuffs coming from infected districts, sources, or places, or foodstuffs which are part of shipments coming from such districts, sources, or places, or foodstuffs forming part of shipments known to be putrid, contaminated, or dangerous to public health, may be seized by the health department for examination or destruction, or upon order of health department such foodstuffs shall be held by persons in possession of the same pending investigation and further order of the health department.

SEC. 6. All creameries and cheese factories where the manufacture of cheese or butter for sale is carried on shall be provided with apartments especially equipped for the manufacturing of such products. Such apartments shall have floors and walls so constructed as to be readily cleansed by washing with water and shall be equipped with an abundant supply of hot and cold water for cleansing purposes. All utensils, molds, machines, and other equipment that come in contact with the product shall be cleansed frequently with hot water and sterilized by means of boiling water, live steam, or other efficient method. No milk, cream, or other material shall be used in the manufacture of these products that is in any way contaminated or that may be dangerous to the health of the consumer.

SEC. 7. All ice cream shall be made from milk or cream that has been pasteurized or obtained from cows that are free from tuberculosis, as shown by the tuberculin test. No material detrimental to the health shall be used in the making of ice cream. The apartments used in the manufacture of ice cream shall have hard, smooth floors and walls that will permit of easy cleansing by means of water, and all utensils, machines, molds, or other equipment that comes in contact with the product shall be frequently washed with hot water and sterilized by means of boiling water, steam, or other efficient method. No ice cream that has been melted shall be frozen a second time.

SEC. 8. All sausage rooms, or rooms where meat products are prepared as a business, and all kitchens of public eating houses, restaurants, and hotels, shall have hard, smooth floors and walls and be so constructed as to be readily cleansed by means of water, and all racks, tables, blocks, knives, saws, cleavers, ranges, pots, pans, machines, and other equipment shall be frequently washed with hot water and maintained in a clean and sanitary condition. Sawdust or similar material shall not be used on the floor of such rooms.

SEC. 9. All parties selling foodstuffs from wagons or other movable stands shall protect these goods from the effects of weather conditions, and also from

flies, dust, or other contamination, and all such foods shall be clean and wholesome, and all boxes, wagons, and other equipment shall be clean and sanitary.

SEC. 10. The department of health may at any time make rules and regulations for the better enforcement of this ordinance and for safeguarding of the foodstuffs, and shall have the right to inspect all premises, rooms, store buildings, foods, methods of preparation, cleansing and sterilization to the end that the foodstuffs offered for sale may be clean, wholesome, and free from disease-producing materials or organisms. Samples of any product shall be furnished for examination on request of the health department.

SEC. 12 [sic]. The provisions of this ordinance shall be effective within the city of Pueblo and within 1 mile of the outer boundaries thereof.

SEC. 13. Any person, firm, or corporation violating any provisions of this ordinance shall be guilty of a misdemeanor and shall be fined not less than \$10 nor more than \$300.

QUINCY, ILL.

Milk and Cream—Production, Care, and Sale. (Ord. 220, Sept. 16, 1916.)

SECTION 1. No person, firm, or corporation shall sell or offer for sale or deliver any milk or cream within the city of Quincy, Ill., without first having obtained a license so to do in the manner hereinafter provided.

SEC. 2. Every person, firm, or corporation desiring such license or to engage in the sale of or the delivery of milk or of cream in said city shall first make application therefor in writing to the clerk of said city, which application shall set forth with reasonable exactness the name and place of residence of the applicant, the exact location or place from which the applicant obtains or is to obtain his milk and cream, and if the applicant is not a producer of milk and cream then the name of the person or persons, firm, or corporation from whom he obtains or is to obtain his milk and cream for sale or distribution, and, if said applicant is a producer of milk and cream, the number of cows in his dairy herd, or, if he is not a producer of milk and cream, the number of cows in the dairy herd of the person or persons, firm, or corporation from whom he obtained or is to obtain his milk and cream, and said application shall further set forth the manner in which the applicant intends to dispose of his milk, when licensed, according to the provisions of this ordinance, and shall be signed and sworn to by the applicant; and upon the payment of the license fee of 50 cents the clerk shall issue such license under which such person, firm, or corporation may operate, subject to the ordinances of the said city now and hereafter in force and subject to the rules and regulations now and hereafter provided and laid down by the board of health regarding the sale and delivery of milk and cream, the sanitary conditions under which milk and cream shall be produced, stored, and delivered, and the quality of such milk and cream. Such application shall be kept on file in the office of said clerk, and the name and address of the licensee shall be registered and kept on the stub of the license books from which such license was issued, and the same shall be subject to inspection at all times. Such license shall be valid and effective from the date of same until the 30th day of June next following, and a new application and fee and license shall be required for each license year. No such license shall be authority to any person, firm, or corporation, other than the person, firm, or corporation named therein, for the carrying on of such business. All such licenses shall be numbered consecutively in the order in which they are issued.

SEC. 3. Every such applicant, and every person, firm, or corporation from whom such applicant obtains or is to obtain milk or cream, shall permit the officers of the board of health of the city of Quincy to inspect the dairy and